

Newsletter 12/02/2023

Signups for the 2024 Home Delivery CSA are now open. I will include a sign up sheet with this newsletter. I have not set up the online order form yet, but will soon.

Please use our Custom Order CSA for this offseason. We have some great offerings. Please get orders in by Monday morning for a Wednesday delivery.

Snow and wet have overwhelmed us a bit. We have quite a bit of cleanup to do in the field yet. Help us hope for a little weather that is not terrible to finish the work that remains.

Jenny is busy today putting out our first charcuterie/grazing board of the year. Please look through our cheeses, meats, pickles and other goodies to go on your appetizer tables this coming season. I think what we have is truly unique and wonderful.

We are putting up our pork for the first time on the custom order. Our pork is not smoked or cured. We will be offering smoked ham and pork belly for the next order in 2 weeks. These will be cured without nitrates and smoked by us. We were unable to find a local option for no nitrate, smoke cure that we could sell USDA approved.

We have our organic certification scheduled December 13 with NOFA-NY. We will be putting all of our documentation together for what will be our seventh year of organic certification.

Are there any kitchen items you would like to see us offer? If there is, we will investigate possibilities for our customers. Let us know.

We have needed to pull back a little this fall as we struggle with personal obligations. Everyone at the farm has had to push towards a healing and restful off season. If we are slow to get back to you, please understand.

Merry Christmas and Happy Holidays from all of us.

